



HUNTER'S  
WINES  
MARLBOROUGH  
*Jane Hunter*

MIRUMIRU™ ROSÉ  
NV

*A limited release Hunter's méthode traditionnelle.*

### TASTING NOTES

Jane Hunter loves pink bubbles so the decision was made to create a MiruMiru™ Rosé.

Wonderfully blush pink colour. Aromas of subtle strawberry and raspberry with a touch of fresh brioche. The palate is refined with freshness and balanced acidity.

Blended from Pinot Noir 55%, Chardonnay 42%, and Pinot Meunier 3%, this traditionally bottle fermented wine is stored on lees for 36 months.

*The name MiruMiru™ translates to "bubbles" in Maori.*

### TECHNICAL DETAILS

Harvest Date	February 2011
Alcohol	12.5%
Total Acidity	6.4 g/l
Residual Sugar	7.48 g/l
Bottling Date	February 2012
Disgorged	September 2015

### VINTAGE CONDITIONS

Early summer was a period of consistently dry weather, long warm days and cool nights. With good healthy vines and strong summer growth, crop loads were managed by shoot and fruit thinning. In March we saw a quick cool blast which slowed down the ripening, a lot of work was done to reduce the leaf shading of the fruit. The weather cleared to the warm days and cool nights that Marlborough is well known for, this caused a longer growing season.

### VINIFICATION

The grapes were picked at optimum fruit ripeness to ensure delicate fruit flavours and particular attention was placed on good acid sugar balance. The wine was treated in traditional methods, i.e. no sulphur so subtle oxidation (the reverse of methods for treating our table wines) yet one can still pick up the reasonably strong Marlborough fruit characters. The wine was fermented in stainless steel before undergoing a full malolactic fermentation. The Chardonnay, Pinot Noir and Pinot Meunier parcels were kept separate before blending just before tirage (the addition of sugar and yeast to start secondary fermentation). The wine is then aged on lees in bottle for a minimum of three years before disgorgement.

### ACCOLADES

**TROPHY - BEST NEW ZEALAND SPARKLING WINE** – Champagne & Sparkling Wine World Championships 2016

**BEST IN CLASS - BEST NEW ZEALAND ROSÉ** – Champagne & Sparkling Wine World Championships 2016

**GOLD** - Champagne & Sparkling Wine World Championships 2016

**95 POINTS & 5 STARS** - Bob Campbell, bobcampbell.co.nz, 12 Jan 2016

*"A 'classic' blend of Pinot Noir, Chardonnay, and Pinot Meunier. Bottle-fermented and aged on the lees for 36 months. This is a very classy wine with a pale pink hue, an ethereal texture and an appealing mix of very subtle strawberry and brioche -like yeast lees character."*

Accolades continued on next page...



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MARLBOROUGH

Jane Hunter

## ACCOLADES CONTNUED

**4 STARS** - Yvonne Lorkin, Jan 2016

*"A 'classic' blend of Pinot Noir, Chardonnay, and Pinot Meunier. Bottle-fermented and aged on the lees for 36 months. This is a very classy wine with a pale pink hue, an ethereal texture and an appealing mix of very subtle strawberry and brioche -like yeast lees character."*

